

La piazza del gusto



Roman chef **ALESSANDRO CANNATA** offers you a seasonal menu inspired by Mediterranean flavours.

Bruschetta – tomato & basil 10.-

Bruschetta - avocado, tomato, smoked salmon and coriander 12.-

Rainbow tomato salad scented with sumac, fresh chives and burrata cheese 14.-

Parma ham platter and melon 16.-

Tomato gazpacho – toast with herbs 16.-

Fusilli al pesto 28.-

Gnocchi alla sorrentina (tomato, mozzarella, basil) 30.-

Red tuna carpaccio, zucchini, sweet onions, ponzu sauce and puffed rice 28.-

Crispy octopus, eggplant caviar, vegetable shavings and Thai basil 42.-

Roasted bass fillet, green vegetables and shiso emulsion 44.-

The classical perch fillets from Lake Geneva (180g) tartare sauce, salad and French fries 49.-

Poultry leg from Nant d'Avril, sautéed seasonal mushrooms, celery, peach and coriander 40.-



La piazza del gusto



Sweet creations by our pastry chef

AURÉLIEN HOUILLON.

Tiramisù	15.-
Caramelized puff pastry, mango, coconut, mango and passion fruit ice cream and black sesame praline	15.-
Swiss strawberry tartlet and candied lime	15.-
Chocolate fondant with vanilla ice-cream	15.-
Roasted apricot and peach with thyme, panna cotta with caramelized white chocolate	15.-

LA PIAZZA AL FRESCO LUNCH

Starter & main course of the day	39.-
Starter, main course & dessert of the day	49.-

PRICES ARE IN CHF AND INCLUDE 7,7% VAT.

FISH & MEATS ORIGINS

BASS & OCTOPUS: GREECE / TUNA: INDIAN OCEAN / PERKS: SWITZERLAND

CHICKEN: SWITZERLAND / PORK: ITALY

FOR MORE INFORMATION REGARDING ALLERGENIC PRODUCTS, PLEASE ADVISE
OUR WAITING STAFF.

